

# DELMONICO'S

## ITALIAN

# STEAKHOUSE

### SPECIALTY MARTINIS

16.95

<b>DELMONICO'S ULTIMATE COSMO</b> Absolut Citron & Cointreau with a splash of Cranberry & Lime Juice.	<b>POMEGRANATE MARTINI</b> Stoli Vodka, Cointreau & Pomegranate Juice.
<b>OLD BLUE EYES</b> Stoli Vodka & Blue Curacao with a Sour Mix & a Lemon Twist... Frank's Favorite.	<b>LIMONCELLO MARTINI</b> Stoli Vodka & Pallini Limoncello served with a Lemon Twist.
<b>CHOCOLATE MARTINI</b> A delicious blend of Stoli Vodka, Chocolate Liqueur & White Crème de Cacao.	<b>THE WELL-MANNERED DIRTY MARTINI</b> Our Version of a Dirty Martini with Stoli Vodka & Bleu Cheese Stuffed Olives.
<b>SOUR APPLE MARTINI</b> Stoli Vodka, Sour Apple Pucker & a splash of Sour Mix.	<b>BELLINITINI</b> Stoli Vodka, Peach Schnapps & Peach Purée.
<b>METROPOLITAN</b> Stoli Raspberry Vodka, Chambord, a splash of fresh lime & Cranberry Juice.	<b>MIDNIGHT ESPRESSO</b> A perfect blend of Stoli Vanilla Vodka, Kahlua, Frangelico, Bailey's Irish Cream & Espresso.

### RED VINO

LISTED FROM MILDEST TO STRONGEST

DRY, LIGHT INTENSITY RED WINES

	GLASS	BOTTLE
<b>MIRASSOU PINOT NOIR</b> Central Coast, California	9.75	38.95
<b>MACMURRAY RANCH PINOT NOIR</b> Central Coast California	12.75	50.95
<b>DA VINCI CHIANTI</b> Tuscany, Italy	10.25	40.95
<b>BOGLE ESSENTIAL RED BLEND (PETITE SIRAH, SYRAH, CABERNET SAUVIGNON)</b> California	9.75	38.95

DRY, MEDIUM INTENSITY RED WINES

<b>FETZER MERLOT</b> California	9.75	38.95
<b>WILLIAM HILL CABERNET SAUVIGNON</b> California	10.25	40.95
<b>BANFI CHIANTI CLASSICO</b> Tuscany, Italy	12.75	50.95
<b>BLACK OPAL SHIRAZ</b> Australia	9.75	38.95
<b>ALAMOS MALBEC</b> Mendoza, Argentina	9.75	38.95
<b>1000 STORIES "BOURBON BARREL AGED" ZINFANDEL</b> Mendecino County, California	12.25	48.95
<b>FRANCISCAN CABERNET SAUVIGNON</b> California	12.75	46.95
<b>STERLING VINTNER'S CABERNET SAUVIGNON</b> California	11.25	44.95
<b>STAG'S LEAP WINERY MERLOT</b> Napa, California		65.95
<b>MASI AMARONE "COSTASERA" DELLA VALPOLICELLA D.O.C</b> Veneto, Italy		113.95

### WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

BLUSH WINES & SWEET WINES

	GLASS	BOTTLE
<b>MIRASSOU MOSCATO</b> California	9.75	38.95
<b>GLENORA RIESLING</b> Finger Lakes, NY	9.75	38.95
<b>DARK HORSE ROSÉ</b> California	9.75	38.95

DRY, LIGHT INTENSITY WHITE WINES

<b>ECCO DOMANI PINOT GRIGIO</b> Delle Venezie, Italy	9.75	38.95
<b>SANTA MARGHERITA PINOT GRIGIO</b> Alto Adige, Italy		59.95
<b>EDNA VALLEY SAUVIGNON BLANC</b> Central Coast, California	9.75	38.95

DRY, MEDIUM INTENSITY WHITE WINES

<b>WILLIAM HILL ESTATE CHARDONNAY</b> Central Coast, California	9.25	36.95
<b>KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY</b> California	12.75	50.95

### HOUSE VINO

	GLASS	1.5L BTL
<b>RIUNITE LAMBRUSCO</b> Italy	9.25	39.95
<b>COPPER RIDGE CABERNET</b> California	9.25	39.95
<b>COPPER RIDGE CHARDONNAY</b> California	9.25	39.95
<b>COPPER RIDGE MERLOT</b> California	9.25	39.95
<b>COPPER RIDGE WHITE ZINFANDEL</b> California	9.25	39.95
<b>PLACIDO PINOT GRIGIO</b> Italy	9.75	41.95
<b>PLACIDO CHIANTI</b> Italy	9.75	41.95

### SPARKLING VINO

	GLASS	BOTTLE
<b>ZONIN PROSECCO (187 ML)</b> Italy		11.25
<b>VEUVE DU VERNAY BRUT</b> France		26.95
<b>MOET CHANDON IMPERIAL BRUT</b> France		87.95

### CLASSIC COCKTAILS


<b>TOP SHELF MANHATTAN</b> Michter's US1 Bourbon, Angostura Bitters, Sweet Vermouth, Cherry	16.95
<b>SIGNATURE OLD FASHIONED</b> Michter's US1 Bourbon, Angostura Bitters, Simple Syrup, Muddled Cherry and Orange Slice	16.95
<b>DELMONICO'S MARGARITA</b> Jose Cuervo Gold Tequila, Grand Marnier and Cointreau mixed with our house Sweet & Sour mix.	16.95

NEW YORK: ALBANY | UTICA | SYRACUSE | ROCHESTER | CLIFTON PARK  
FLORIDA: ORLANDO | LAKE BUENA VISTA COMING SOON


# ANTIPASTI & ZUPPA

STEAMED CLAMS		One Dozen fresh Rhode Island Little Necks steamed in Butter and White Wine. Served with Garlic Toast.		16.99
DELMONICO'S SHRIMP COCKTAIL 				16.99
Jumbo chilled Shrimp served with signature Cocktail Sauce.				
CALAMARI	17.99	"KICKED UP" CALAMARI	17.99	
Golden, crisp, fried Calamari served with Marinara & Honey Mustard Sauce, enough to share.		Golden, crisp, fried Calamari served with Sweet & Spicy Pepper Glaze, enough to share.		
MOZZARELLA FRITTA	12.99			
Fried Mozzarella hand breaded to order with fresh Marinara Sauce.				
BELLA NAPOLI	12.99			
Italian Pasta Chips, Sausage, Tomatoes, Onions, Banana Peppers & Provolone with Asiago Cheese Sauce.				
PORTABELLA MUSHROOM PARMIGIANA	ONE - 7.99 / TWO - 12.99			
Baked with Marinara Sauce, Pecorino Romano & Provolone Cheeses.				
DELMONICO'S GARLIC CHEESE BREAD	10.99			
Thick Slices of Country Italian Bread baked with Garlic Butter & Provolone.				
		ITALIAN LONG HOT PEPPERS		13.99
		(4) Stuffed with Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished with toasted Italian Breadcrumbs & Balsamic Glaze.		
		EAST UTICA GREENS 	HALF - 11.99 / FULL - 17.99	
		Escarole Sautéed with Garlic, Prosciutto, Bread Crumbs, Romano & Hot Cherry Peppers		
		BRUSCHETTA POMODORO		10.99
		Grilled Italian Bread brushed with Olive Oil & Garlic, topped with Provolone, Tomato & Basil. Finished with a Balsamic Glaze.		
		ZUPPA DI STRACCIATELLA	6.99	
		Chicken, Escarole, Meatballs & Ditalini in a homemade Chicken Broth.		
		CLAM CHOWDER	6.99	
		Delmonico's version of a New England favorite.		
		PASTA FAGIOLI [Seasonal - Labor Day until Memorial Day]	6.99	
		Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta.		

## INSALATE

ROMA TOMATO & MOZZARELLA SALAD 	9.99	ANTIPASTO SALAD - FOR TWO OR MORE! 	16.99
Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Red Onions, Basil & Balsamic Vinaigrette.		Crisp Greens with Balsamic Vinaigrette, Genoa Salami, Capicola, Tomatoes, Artichoke Hearts, Pepperoncinis, Roasted Peppers, Sharp Provolone, Egg, Kalamata Olives & Red Onions, PRIMO!	
GORGONZOLA WEDGE 	8.99	ENTRÉE SIZED MIXED GREENS OR CAESAR SALAD 	
Crisp Iceberg, Red Onions, Tomatoes, Bacon & Bleu Cheese Dressing. Finished with a Balsamic Glaze		with Grilled Chicken Breasts.	
TOMATO CUCUMBER SALAD [Seasonal - Memorial Day until Labor Day]	6.99	with Grilled Salmon, Filet Tournedos or Giant Cocktail Shrimp.	
			19.99 24.99

## SPECIALITE DELMONICO'S

<b>FILET MIGNON</b> 	<b>41.99</b>	<b>PORK CHOP</b>	<b>27.99</b>
9 oz Choice or Better Center Cut seasoned & grilled to order with Penne Marinara.		14 oz. Double-Cut, Bone-In Pork Chop char-grilled and topped with choice of Peach Bellini or Marsala Sauce. Served with Angel Hair Pasta.	
<b>FILET PORTABELLA</b>	<b>6 oz - 25.99 / 9 oz - 31.99</b>	<b>NEW YORK STRIP</b> 	<b>41.99</b>
6 oz or 9 oz of Choice or Better Filet Medallions with Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.		15 oz Certified Angus Beef, Center Cut seasoned & perfectly seared, with Penne Marinara.	
<b>FILET MARSALA</b> 	<b>6 oz - 25.99 / 9 oz - 31.99</b>	<b>SLICED SIRLOIN STEAK</b>	<b>29.99</b>
6 oz or 9 oz of Choice or Better Filet Medallions with Mushrooms in a Marsala Wine Sauce & Angel Hair Pasta.		14 oz of Choice or Better Sirloin with Cabernet Mushroom Sauce & Garlic Mashed Potatoes.	
<b>DELMONICO'S TOP SHELF HAMBURGER HUGE</b> , 10-ounce ground steak on a griddled brioche with Lettuce, Tomato, Onion, Pickles, and seasoned Fries. <b>17.99</b>			
<b>PRIMO BACON CHEESEBURGER.....ADD \$3.00</b>			

DELMONICO'S  
DELMONICO  
STEAK




1-1/2 Pound (HUGE 24oz) Certified Angus Beef, Center Cut Rib-eye Steak from Midwestern Grain Fed Heavy Aged Beef, seasoned and perfectly seared. Served with Penne Marinara.

"BEST DEAL  
IN TOWN"

40.99

The Delmonico is a more flavorful steak because it contains fat. If you want a lean steak, we recommend our filet.

Substitute with –Steak: Sweet or Baked Potato -4.99 | Garlic Mashed Potatoes -4.99 | Fettuccine Alfredo -4.99 | Broccoli or Asparagus -4.99



TORTELLINI AGLIO OLIO	21.99	ONE POUND LASAGNA	23.99
Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Cherry Peppers tossed in a Garlic & Oil Butter Sauce.		Pasta layered with Beef, Sausage, Ricotta Cheese & covered with Marinara Sauce.	
PASTA WITH MEATBALLS OR SAUSAGE	20.99	RAVIOLI TRE MODI - (3 HUGE)	21.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine with Marinara Sauce.		With 1) Spicy Vodka Sauce, or 2) Marinara Sauce, or 3) Half Vodka & Half Marinara Sauce topped with Gorgonzola.	
PASTA WITH MARINARA, POMODORO OR VODKA SAUCE	19.99	CHICKEN RIGGIES	23.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair		Rigatoni, Mushrooms, Bell Peppers, Onions, Hot Cherry Peppers & Chicken in our Special Light Sauce.	
CHICKEN SINATRA	25.99	FETTUCCINE DELMONICO	23.99
Chicken Breasts on sautéed Greens with Hot Cherry Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.		Fettuccine Alfredo tossed with Grilled Chicken, Mushrooms, Broccoli & finished with a touch of Marinara.	
CHICKEN PROSCIUTTO	23.99	SALMON	29.99
Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions with Asiago Cheese Sauce.		A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, served with Parmesan Risotto.	
CHICKEN MARSALA 	24.99	FRUTTI DE MARE 	30.99
Chicken Breasts sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.		Fresh Clams, Calamari, Shrimp & North Atlantic Haddock in Pomodoro Sauce with Hot Cherry Peppers over Linguine.	
VEAL PARMIGIANA	29.99	SHRIMP SCAMPI	29.99
Veal with Italian Breadcrumbs, topped with Marinara Sauce & Provolone Cheese over Angel Hair Pasta.		Jumbo Shrimp sautéed with fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served with Linguine.	
VEAL MARSALA 	29.99	LINGUINE WITH CLAM SAUCE	25.99
Veal sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.		Fresh Clams, Olive Oil, Garlic & Parsley served Red or White.	


If you have a food allergy, please notify us. Allergen information is available for prepared food items.

## ADD TO ANY ENTREE:

HOUSE OR CAESAR SALAD	5.99	TOMATO & MOZZARELLA SALAD	7.99
GORGONZOLA WEDGE	6.99	SAUTÉED SHRIMP	10.99
TOMATO CUCUMBER SALAD (SEASONAL)	4.99	COLD WATER LOBSTER TAIL	41.99

## AL LATO

GRILLED ONIONS	3.99	STEAMED BROCCOLI OR ASPARAGUS 	5.99
HOT CHERRY PEPPERS, MUSHROOMS & ONIONS	5.49	ROASTED GARLIC MASHED POTATOES 	5.99
SWEET OR BAKED POTATO 	5.99	FRESH SAUTÉED MUSHROOMS 	5.49
HOMEMADE MEATBALLS	6.99	HOMEMADE ITALIAN SAUSAGE	6.99

\*All weights are approximate and untrimmed.  \*Indicates item is gluten free, or can be made gluten free upon request.  
\*Notice: consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.